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SATURDAY, JUNE 8, 1836.

Improving Garden Soils.

In a former volume of our journal, it was shown that on heavy garden soils it was a labor-saving operation to cart "*dead* sand." No inconsiderable part of the culture of a garden, must be performed by the spade or the hoe; and to work on soft friable ground, is far less laborious than to pulverize clay which has hardened in the sun.

We presume the term "dead" was employed to indicate the sterility of pure sand; and perhaps to convey the idea that earth in itself steril, was no manure; but the same objection would exclude pure lime, and even the richest deposits of the barn-yard. No cultivator would seriously think of obtaining a crop from either of those substances, alone. Fertility is the result of mixture; and silex, little as it seems capable of affording food for plants, forms a large proportion of every *good* soil.

In some neighborhoods, good pit sand is scarce; but this deficiency in many cases, may be supplied by drift sand which collects in the road, or at its sides, during heavy rains. The quantity it is true is often limited; but to secure and apply those deposits from time to time, even if they should not exceed a load or two, would greatly improve the soil of a garden; and the improvement would endure for ages.

But some of our readers, doubtless, have gardens that were naturally sandy; and though this may save them the drawing of many a heavy load, yet there remains much for them to do, besides heaping on the accumulations of the barn-yard. Putrescent manures are very perishable. If applied alone to such a soil, a brief period will remove almost every trace of their fertilizing effects; and to raise good cabbages or potatoes, a fresh resort must be had to the dunghill. In the application of lime or marl however, we have another labor-saving operation; and in support of our opinion we present an extract from the "Essay on Calcareous Manures":—

"The power of calcareous earth to combine with and retain putrescent manure, implies the power of *fixing them in any soil* to which both are applied. The same power will be equally exerted, if the putrescent manure is applied to a soil which had previously been made calcareous, whether by nature or by art. When a chemical combination is formed between the two kinds of manure, the one is necessarily as much fixed in the soil as the other. Neither air, sun, nor rain, can then waste the putrescent manure, because neither can take it from the calcareous earth, with which it is chemically combined. Nothing can effect the separation of the parts of this compound manure, except the attractive power of growing plants—which as all experience shows, will draw their food from this combination as fast as they require it, and as easily as from sand. The means then by which calcarious earth acts as an improving manure, are, *completely preserving putrescent manures from waste, and yielding them freely for use.*"

It has been doubted whether any land not enriched by lime in some of its forms, could be made to bear forty bushels of wheat to the acre. Be this as it may, to fertilize the soil sufficiently for this purpose by putrescent manure alone, would almost be sure to make the grain lodge, as fermentation would hasten on the growth prematurely. When in combination with lime however, such manures as food, are not forced on the plants, but simply placed within their reach: they take no more than is wanted, and the residue may lie safely in the soil for years, or for ages.

Another permanent improvement may be made on garden soils by the application of charcoal. This may be had from the bottom of coal-pits, and the sweeping of smith-shops contain a large proportion. It acts as an independent manure, and also increases the warmth of the soil by the rapid absorption of solar heat. It is true that black earth cools faster in the shade than paler soils; but it absorbs so much more in sunshine as to keep a balance in its favor. Vegetables may be had much earlier in the season by planting on dark colored soils.

The Ruta Baga.

One of the greatest and most beneficial revolutions recorded in the history of agriculture, may be clearly traced to the introduction in field culture of the Swedish turnep, or ruta baga, an event which has occurred within the last fifty or sixty years. The field culture of the turnep has been called by the Edinburg Review the corner stone of the celebrated Norfolk husbandry; a system which by substituting a green crop for a naked summer fallow, has nearly doubled the agricultural product of England, besides having an astonishing effect im stimulating the improvement of the breeds of cattle and sheep previously existing there. This has been done by the immensely increased means of keeping and fattening stock afforded by the green crop of turneps and the kindred roots. The culture of the ruta baga has been already to a considerable extent introduced into this country, and we trust is destined to a still far greater extension; as there can be no good reason assigned why turnep agriculture should not prove as valuable here in enriching the soil, adding to the product of grain, and increasing the facilities for breeding, raising, and fattening flocks and herds, as it has been in England and parts of Germany. The grand object of the farmer should be, to make and keep his soil rich, as he may thus, under ordinary circumstances, be sure of abundant harvests, and this desirable end the culture of the turnep, accompanied as it must necessarily be with a rotation of crops, is most admirably adapted to accomplish. If the man who makes two blades of grass grow where but one grew before, is entitled to the appellation of a public benefactor, those men who have labored so long, both by example and precept, to introduce the turnep culture, and not altogether without success, into this country, are entitled to a similar high praise.

The soil best adapted to the culture of ruta baga is a highly manured loam, though it will succeed in almost any one sufficiently rich, with the exception of wet heavy clays, in which it will not flourish. Some agriculturists throw the land into ridges, and plant on their tops; others make the land as smooth as possible, and sow without ridging; others sow broadcast, as the common English turnep is usually sown. The mode should be determined by the state and nature of the soil, though it may be laid down as a general rule that plants which require thinning and hoeing should be sown in drills or rows, as the labor is in that method much lessened. In soils a little inclined to consolidate from moisture, and are not liable to suffer from drouth, ridging is preferable; on soils in which sand predominates, sowing on a level surface is to be preferred. In this, as in other cases, the judgment of the farmer must be called in requisition; an implicit reliance on precedent, or the directions of others, will not unfrequently lead to erroneous decisions.

We have for a number of years cultivated the ruta baga as a field root, and if we never have obtained as heavy yields as have been reported by our agricultural friends in other places, they have been such as to be satisfactory, and furnish the most conclusive evidence to us, that in no other way can so much food for cattle or sheep, and of so valuable a quality, be obtained from an acre of land, as by the cultivation of roots. Carrots we believe are better for horses; and some animals prefer the Mangel Wurtzel; but so far as our experience has gone, neither of these roots can be as safely relied on for spring feed as the turnep, being more liable to suffer during the winter when preserved in the ordinary manner, than the Ruta Baga. The cultivation of the turnep is very simple. Owing to the nature of the soil, we have generally thrown the ground into ridges.—If the ground was sufficiently manured, nothing is necessary but to render the land as mellow and fine as possible; throw it into ridges twenty or twenty-four inches apart, and put in the seed on the ridges either with a drill, or by hand. If the soil requires more manure it is applied at the time of preparing, by throwing it into ridges, then placing the necessary quantity of manure in the furrows, and afterwards with a plough split the ridges, throwing them back over the furrow, and of course making the ridge directly over the manure. The turnep is a gross feeder, or one which, like corn and potatoes, will bear

high manuring without injury; consequently, manuring in this way places the nourishment of the young plant where it is the most readily accessible. If the seed is sown by hand, it will be necessary to make a slight furrow on the top of the ridge, not over an inch and a half in depth, in which the seed may be dropped at the distance of eight or ten inches in the row. An expert hand will sow in this way half an acre in a day. If the soil is such as to render sowing on a level surface preferable, the seed may be dropped in the same manner and distance as if ridged, and in both cases should be covered to the depth of about an inch with fine dirt. This depth is sufficient for any similar small seeds, and we are convinced that much of the complaint respecting the germination of small seeds, rises from the fact that they are often covered to such a depth that the tender shoot cannot force its way through the earth to the surface. They will require thinning so as to leave but one plant in a given space, and this should be performed at the first hoeing. A second hoeing is necessary, though a press of farming business has sometimes compelled us to omit it; and where the ground was clean, so far as we could discover, without much detriment to the crop. Books have recommended sowing about the first of July, or even later; but we found by experience that our turneps continued to grow till it was time to gather them, and we have for a year or two sown earlier, say from the sixteenth to the twentieth of June. And we are not certain that in our latitude and climate, the first of that month would not be preferable to a later period. There is no more difficulty in keeping the turnep through the winter than there is in preserving the potatoe; indeed the turnep of the two is less liable to injury from freezing. We select a dry part of the land on which they grow, and bury them in long piles, treating them precisely as we would potatoes, and have never lost a bushel either by freezing or heating. In the spring of the year it is a very good plan to make an opening through the top of the heap with a bar, or something similar, that the heated air may pass off, until you are ready to remove them for feeding. Like other fresh food, when given to cattle or sheep, a liberal supply of salt is required. When the raising of the Ruta Baga was first commenced it was strenuously maintained by those attached to ancient usages, that cattle could not be fattened on turneps, and when driven from this ground by proof which did not admit of disputation, their opponents as confidently asserted that the beef thus fattened would be of an inferior flavor and quality. There are but few in the country who would now maintain such an absurdity; but as in such case testing is every thing, we advise all who doubt that turneps will make fine flavored beef, to make a fair experiment, presuming their verdict will be decisively in favor of the root.

The amount raised on an acre will of course differ according to circumstances, the richness and favorable nature of the soil, mode of culture, and state of the season. From four to six hundred bushels of turneps an acre may be considered a fair crop; and from experience in feeding we have no doubt that the lowest amount named is worth double the cost of raising being taken into the account, to what any other crop would be raised on the same ground, for the purpose of feeding. Of turneps, Judge Buel considers six hundred bushels per acre as an average crop.—Mr. Colman of Massachusetts, obtained upwards of nine hundred on an acre. A gentleman on the Black River raised four thousand bushels from four acres; and Mr. Magee of Bath, in Steuben county, raised on the rich intervale of the Cohocton, 1,100 bushels from less than half an acre, or at the rate of 2,200 bushels per acre! If there is any crop which amply repays for any extra fertility imparted by manure to the soil, the Ruta Baga is the one.

The rapid extension of the turnep culture in this country must be matter of gratulation to every thorough Agriculturist, to the grain grower, the breeder of cattle, and the grower of sheep. All are interested, and all have found, or will find themselves benefitted by the culture. Several years since, Sir Walter Scott, in an article in the London Quarterly, estimated the annual value of the turneps produced in the United Kingdom at sixty-two millions of dollars; and the quantity is now yearly increasing. In enriching the soil—in affording the means of augmenting the number of stock on a farm—for fattening cattle and sheep at all seasons when they are grown—and for bringing all animals in good condition through the trying months of our winter and spring, the root culture will be found unrivalled. We wish for no sudden innovations in farming; but the root culture in this country has ceased to be an experiment; and every farmer may safely enter upon the process of providing a supply of green and grateful food for his flocks and his herds at a season of the year when it can be furnished from no other source. G.

Wheat.

The season is now so far advanced that a tolerable conjecture may be formed as to the state of the wheat crop, and the effect produced upon it by the past winter. From our limited observation, and from what we have been able to learn from various authentic sources, it appears that in what is called Western New York, which is emphatically the wheat district of the state, the wheat has suffered to an extent quite equal to what was at first apprehended. The western counties extending to Wayne and Seneca may expect a medium crop—in Wayne, Seneca and Cayuga counties there is much wheat that promises well, but as a whole, it has been a good deal thinned, and many pieces entirely destroyed—while farther east, in Onondaga, Oswego, Madison and Oneida counties, the wheat has suffered still more extensively. In the most favorable sections of Onondaga, where the crops have rarely if ever failed, but few first rate pieces are to be seen; while in the less favorable sections hundreds of acres have been totally destroyed, and have been ploughed up for spring crops.—The same remarks, but in a greater extent, are applicable to Madison and Oneida.

Wheat in our winters suffers from two causes, extra warmth, and extra cold. The first is generally produced by a covering of snow to such a depth as to exclude the action of the atmosphere on the earth, take the frost from the ground, and by thus producing an unnatural and premature effort at vegetation, causes the death of such imperfectly rooted plants as wheat and rye; but which under favorable circumstances remain with their leaves green through the winter, and are consequently ready for the first exciting impulses of vegetable life. Such plants differ materially from those in which the leaf perishes, and only the root retains its vegetative power; in wheat this power in the leaf is only suspended, it is not destroyed, and approaches to the suspended animation sometimes observed in animals, and occasionally in man. If the vital powers of the plant are called into exercise before the means of renewing the waste caused by the effort can be provided, the plant so excited must perish; and when wheat is smothered by the great body of snow, as it has been the past winter, precisely this effect is produced. Excluded from the external cold by the covering of snow, the internal heat of the earth soon banishes the frost, the root of the plant rouses from its torpor, but the leaf is in an exhausted receiver, it cannot act, the revivifying influence of the air does not reach it, and leaf and root must consequently perish. When the snow vanishes the leaf looks green, but the sun soon makes it white and dry. The other way in which wheat is killed in the winter, is by being frozen out of the earth.—Gravelly or sandy soils rarely or never suffer in this way, as the porous earth allows the water to escape and prevents the adhesion of surface, without which the wheat plant cannot be lifted out of the ground. Almost every one has noticed the beautiful columns of frost work, which in low wet spots are formed by the freezing of the water, and gradually lift the loose surface to the height of several inches. Where the clay in the soil is in sufficient quantites, an adhesion of the particles take place; and by freezing, the surface, with the roots of wheat, rye or clover in it, is gradually lifted and drawn upwards. With a little sun this surface thaws and sinks, but the lifted roots do not return to their original position in the soil. The same operation of freezing the surface and lifting of the plants is again and again repeated, until the tender fibres of the roots, completely drawn from the earth, are themselves frozen, and the plant necessarily perishes. This is the method in which wheat is generally winter-killed, and is frequently witnessed in soils where the clay predominates.

But though the past winter has destroyed much of the wheat; if what remains produces an ordinary yield, there need be no apprehensions of a deficiency of bread stuffs. There is at the present moment a vast amount of wheat in the country of the last year's harvest, greater perhaps than has often been known, and farmers are in every section industriously endeavoring, by an extended culture of the coarser and spring grains, to supply any apprehended deficiency that may arise from the effect of the winter on their wheat fields. G.

Who will not Plant a Locust Tree?

A Mr. Hale, of Westhampton, (Mass.) obtained last year for thirteen locust trees, delivered at the river in West Springfield, 50 cents per cubic foot including all the limbs, except those quite small. The trees measured 306 feet, and amounted to 153 dollars; thus producing 153

dollars for less than two and a half cords of wood. Let us make this fact the basis of a little calculation. The locust will thrive abundantly on favorable soils when planted a rod apart, or one hundred and sixty on an acre. Mr. Hale's trees averaged him $11,72 a tree, which for an acre of trees of the same size would bring one thousand eight hundred and seventy-five dollars twenty cents. It has been estimated that six locust trees of twelve years growth will produce a cord of wood, and in many instances they have far exceeded it; but to be on the safe side, we will take six and a half and let them grow eighteen years instead of twelve, and then the avails of the acre will exceed one hundred dollars a year for the eighteen years. If this is not a handsome profit, we know not what is; and there is this additional circumstance attending it; locust timber will not fall in price, as the demand, from the nature of the case, must continually increase. Then plant the locust by the wayside, fill up the vacancies in your woodlands with it—remembering that every one that grows, puts in your pocket 100 per cent. per annum. G.

RIPE STRAWBERRIES.

L. TUCKER—Last year I took an excursion to the Lower Falls of the Genesee in Rochester, where I found some wild strawberry vines growing very luxuriantly in the spray. I selected a few of the vines and planted them in my garden, where they have had no unusual advantages. I this day picked from them a number of ripe strawberries of middling size and good flavor.

Yours, IRA CARPENTER.

Scottsville, June 4, 1836.

Small Farms.

There is a great mistake among farmers. And that is, they covet too much land. Almost all our farms are probably from four to ten times too large. A farmer never feels that he has got enough. He adds field to field, does not half subdue or manure what he has got, and still wants more. One of the most productive and profitable farms I ever saw, contained but fourteen acres.—It was very much subdued, and improved and manured; and the owner was what was called a very thrifty, if not a rich man, while his neighbor who skims over three hundred acres, and works full as hard, grows poor. By proper management I am satisfied every acre of land which is fit to raise corn upon can be made to yield one hundred bushels to the acre. Is it not better to put the manure and care and labor upon it, and raise one hundred bushels, than to spread the same over four acres, and thus drive away three or four of your sons to the west? As things now are, what is the process? I will tell you. A man owns one of our large farms. It is paid for. He raises up a large family. The girls are married off, and he gives each one her portion. He himself, dies, and his farm falls to his five sons. One of these five sons take the farm, and agrees to pay the other sons their shares. They go off to the west and return no more. He undertakes by economy and industry to keep and send a fourth of its value to the west. By and by, he finds he cannot do it as fast as he agreed to do it. He goes to the Life Insurance Company, or somewhere else, mortgages his farm, and starts anew to pay for it. All his life he toils, pays interest, thinks the farmer has a very hard row to hoe, and it is not till near the close of his life that he gets free from debt. When he dies, the same process has to be gone over again, and every generation, we send four-fifths of the value of our lands after them. Now this is poor policy; and I sometimes wonder that our farms are in any tolerable condition; for their worth many times over has been sent away, to the west. If, instead of this, our farmers would divide up their farms, and make every acre yield all it can, our towns would not have the appearance of age and decay which many of them have. "Praise a great farm," says the immortal poet of Rome, "but cultivate a little one."

I have noticed that men as they grow old, seem to want more land; and seldom do you find a man who feels he has enough. I know they talk of the fertility of the west, and the beautiful land to be found there. And I know too, that a young man going out there, if he does not die under it, will in a few years become thrifty. And why? The process is easily described. He goes into the wilderness, purchasing his land, lives in his log cabin, sleeps on the floor, or more likely upon the ground, eats upon a slab pinned up into the logs, and eats what comes to hand, working early and late, and it would be wonderful indeed if he did not gain property. And so would he here. Let a young man take the poorest farm you can name, and labor on it as hard, and live just as he does at the west for fifteen years, and he will be rich here. It is not so much the land that makes the difference, as it is the manner of living, between the west and the east. I was struck while riding in the stage, in listening to the conversation between two farmers, the one from Illinois, the other from the state of Maine. The western man was describing the fertility of the soil, contrasting it with New England. "Why, how much corn can you raise to the acre?" says our man from Maine. "I can raise all of seventy bushels with all ease." "And how much do you get a bushel?" "Nine pence a bushel at my door." "Well," says the Maine farmer, "I can raise three hundred bushels of potatoes on my land, and get twenty cents a bushel at my door." "Ay, you have to dig them." "True, and don't you have to pick and shell your corn, and after all get but twelve and a half cents a bushel, and only seventy bushels on an acre." I repeat it, with the same economy and the same industry, a young farmer here can get rich as easy as at the west. Whether they will practice equal economy is more than I can say. But let the fashion once prevail of having smaller farms and having them better cultivated, and you will be surrounded by your own sons, instead of large landholders, and a floating population, who hire themselves out to cultivate it, and who have no land.—*Maine Farmer.*

Beet Sugar.

The following is an extract from a letter from a gentleman now residing in Paris, and who resided many years in Philadelphia, to James Ronaldson, Esq., who takes great interest in introducing this branch of husbandry and manufacture into the United States.

Paris, April 7, 1836.

Since my last, accompanying your Beet Seed, (which I hope you have received in good order,) Mr. Pedder has done much towards accomplishing the object of his mission. First, he shipped 600 lbs of Beet Seed, with which there may be sown many acres of Jersey and other lands. Then we sought men and books for information, and could find only high talk or declamation. Next, I mustered all the recommendations I could collect, and agreeably to Mr. Pedder's own plan, he was despatched to Arras, whence he strolled to Douay and Valenciennes, and returned to Arras, where, from the information I received from the gentleman I recommended him to, and from himself, I find he is hard at work, and means to continue this month, and then return to the United States, fully, I am confident, adequately qualified to perform all the operations of Beet Sugar making, from the crushing of the roots, nay, the growing of it from the seed, to the crystallization of the matter.

My friend, this may not be the last service you and your associates will do to society. I hope it is not, and that you have many more in reserve. But when I consider its importance, the influence it must have in American society,—for, mind ye, in America, sugar is like salt, no one can do without it,—I think it is the most important service you could render society at the present time.

I think you have made an excellent choice in the man you sent. His intelligence, activity, and assiduity are admired; you have good reason to expect success. Mr. Pedder writes to me on the 1st from Arras:

"And in the first place to thank you for your kind letters to your friends which have introduced me to all that is necessary in this interesting country, a land flowing with milk and honey in the shape of Beet Sugar. I believe that two persons cannot meet without the first topic being *Betterave* (beet root.) Indeed I am not sure that the person did not preach about it last Sunday; nothing else is thought or spoken of, and no wonder, for from 100 pounds of beet root they make 6 pounds of sugar, besides 8 pounds of molasses, with which to make sugar of the second quality, and 15 pounds of cake, sufficient to keep three sheep a day.

"Three years ago there were 13 manufactories at Valenciennes, there are now 64. Land which was then 500 francs an arpent now brings 1200; the price of labor is much risen, and the people are getting fat on the mutton and beef, made upon the cake or *caput mortuum* of the root: what will this not do for America?

Thus much, my friend, for the Beet Sugar, the introduction of which cannot fail to produce a mighty amelorating revolution in the United States. Give information to Mr. Vaughan, to whom please to remember me kindly. Mr. Vaughan, must be a young gentleman of my age. I recollect dining with him in December, 1785, at Dr. Franklin's. I am anxious to know whether you received your invoice of beet seed, and whether Mr. H. has his.

Preserving Butter.

Believing that butter may be kept sweet and good, in our climate, almost any length of time if properly manufactured, and well taken care of, in order to test the validity of this opinion, we had two pots put down, one in June and the other in August, 1835, more than twenty months ago; and on probing them with a tryer, while penning this article, the butter is found perfectly sweet, and seems to retain most of its original flavor and freshness. We design to send both pots to Boston next fall, with a view of having its mode of manufacture, and method of preservation, judged by the butter tasters of that notable city.

In the manufacturing process, *no water is permitted to come in contact with the cream or butter*—because it is believed that water, and particularly soft water, dissipates much of the fine flavor that gives to butter its high value. The Orange county Dairy Women say, "give us good hard water and we will make good butter," for the reason, probably, that it abstracts less of the aroma from the butter than soft water. The temperature of the cream may be regulated by cold or hot water put into a tub, in which the churn may be plunged. If the cream is clean, it needs no washing; and if the butter is dirty, water will never clean it.

Nothing but good, well pulverized salt, is used in preserving the butter; this is *all* mixed, and *all* dissolved in the mass, before the butter has its last and final working with the butter ladle, and which is not finished till *all* the buttermilk is expelled.

To avoid all taint from the butter vessels, and the better to exclude it from the air, which soon injures it, the butter is packed close in clean stone jars, and when nearly filled, is covered with a strong brine, rendered pure by previous boiling, skimming, and settling. In twenty months the brine has been twice renewed, on the appearance of a film on the surface of the old pickle. To preserve butter, air and water, and heat above 65 or 70 degrees, are to be guarded as much as possible. The brine upon the surface does not penetrate the mass, nor while sweet taint it: but it thoroughly excludes the air.—*Cultivator.*

COMMUNICATIONS.

The Dairy—Cheese Making.

BY W. G.

The greatly increased demand for the products of the dairy, and the consequent rapid advancement in price—the comparatively small amount of capital required for a beginning by the small farmers of the country, and the avoiding the expenditure necessary where several laborers are employed—and the spreading conviction that the profits of the dairyman, if not as great as the profits of the wheat-grower, are far more sure, has induced many of our farmers to turn their attention to this subject, where with proper management they are certain of an abundant reward for their labor. There surely can be no reason why cheese may not be manufactured in the United States equal to any in the world; yet as a whole there can be no doubt that American cheeses are far inferior to those produced in England, and some parts of Holland, Germany and Italy. The causes of this inferiority must be sought in the different and defective modes of making practiced in our country. We sometimes meet with a cheese equal in quality to any that can be produced in any quarter of the globe, but that perhaps is the only one the dairy that furnished it can show of a similar quality. Such would not be the result, if the business of the dairy was carried on upon fixed and correct principles; as entire uniformity in the flavor and quality of the cheese, is a marked characteristic of the best foreign dairies. As the result of some observation and experience, we give it as our opinion, that the reason why there is so much ordinary cheese made in this country is, that little or no attention is paid to the quality of the rennet; and the temperature of the milk being left to chance, is constantly varying from day to day, necessarily affecting the qualities of the curds.

It is evident the rennet must have a great effect in determining the good or bad qualities of a cheese, yet in many if not the most of our dairies, it is prepared in the most careless, not to say slovenly manner imaginable. Every thing relating to cheese should be kept perfectly clean, yet rennet is sometimes used, the odor of which is any thing but ambrosial, and it is well if a close examination does not show *living* proof, that the invitation sent abroad on the tainted air has not been in vain. Some of our dairy women maintain, that the quality or flavor of the rennet is of no consequence, as it passes off in the whey; but this is a great mistake, as is well understood by those who have paid the necessary attention to the preparation of rennet. At the celebrated dairy farm of Heyward in England, the rennet is prepared by putting two gallons of brine to six calves' stomachs, at least one year old, to which is added two or three sliced lemons, and after standing a few weeks the liquor is bottled for use. It is not used till two months old, and the older it is, the better it is considered. In some other dairies, cloves, sage, and other aromatics, are added to the rennet with the lemon. A stone jug that will cork tight is the best for the preservation of rennet, as the air should be carefully excluded after it is once prepared.

To produce uniformity in the quality of the cheese of a dairy, the milk at the application of the rennet should be of a uniform temperature. This in most cases is left to chance, the hand of the dairy woman being the only guide, whereas a thermometer ought always to be used, and whatever rate be adopted as the standard, the milk of each day should be made to conform to the rule. At the Heyward farm, and in others where double Gloucester is produced, the standard is 85°. From that it ranges to 95°, which is the highest admissible in the manufacture of cheese, as a greater degree of heat renders the curd too hard and firm. Should the milk when brought from the cows and placed in a tub or vat for being converted into curd, be found to have sunk below the proper temperature, a quantity must be warmed sufficient to raise the whole to the desired point.

To a neglect of these two things, quality of rennet and proper temperature of the milk, we believe most of the defects in our cheese are owing; and if these difficulties were obviated, we have no doubt that many of our dairies would produce cheese of uniformly good quality. Now, in purchasing a lot of cheese, the buyer is pretty certain of getting some that will be first rate, some that are middling, and some that would choke a dog, so hard and tough are they. We read not long since, in some of the scientific journals, that the Germans had succeeded in converting a pine board into very palatable sixpenny loaves; and had they asserted that the same persons had converted a white oak plank into cheese, we should have been equally ready to credit them, as we have ourselves seen some that approximated marvellously near to that same wood in outward appearance and inward quality, so far as hardness and toughness were concerned.

There are but two kinds of English cheese, the manufacture of which could be introduced into our dairies with much prospect of success or remuneration; these are the Gloucester and the Stilton, and in some of our dairies at present cheese nearly approaching these in quality is produced. In making both these kinds of cheese, there are some peculiarities which must have a decided effect on the quality, yet which have been introduced in full in very few if any dairies in this country. The double Gloucester is made from the night and morning milk, the cream taken from the former. Single Gloucester is made entirely from the skimmed milk. In making Gloucester, the milk is set at the temperature of 85°. After the rennet is applied and curd is hard enough to break up, it is very slowly and gently cut up with a three bladed knife, the blades reaching to the bottom of the tub and one inch apart, both ways, that the whey may come out as clear or greenish as possible. As the curd settles, some of the whey is dipped off, and the curd is again cut up. This operation is repeated until the whey is entirely separated, and no lumps remain in the curd. The curd is now put into the vats or hoops, and pressed down with the hand. The hoops covered with fine cloth are put in the press for half an hour; when the curd is taken out, cut into thin slices, and put into a wooden mill, which *tears* it into pieces not larger than small peas. This process of grinding is preferable to breaking up by hand, as the butter is not forced out, and the curd unites better than when made fine by chopping, as is generally practiced in this country. In some instances a second similar breaking up or grinding of the curd is performed, and after being made as fine as possible, the curd is again put into the cloths and hoops, a little hot whey or water being thrown on the cloths, to harden the outside of the cheese and prevent it from cracking. After being in the press two hours, the cheeses are taken out and dry cloths applied, and the same operation of turning and dry cloths is repeated during the day. A striking peculiarity in the Gloucester cheese is the manner of salting. None is used until the cheese has been made and in the press twenty-four hours; and even then is not begun unless the cheese is all closed, since if there be any crack in the cheese at the time of salting it will never close afterwards. The salting is performed by rubbing the cheese over with finely powdered salt. The cheese is then returned to the press. The salting is repeated three times with the single, and four times with the double Gloucester, twenty-four hours being allowed to intervene between each salting. The double Gloucester remains in the presses five days, the single four, when they are put on a shelf or floor of the dairy, and turned twice in twenty-four hours. Gloucester cheese is distinguished for its smooth, close, and wax-like texture, and its very rich and mild flavor. If the curd is salted before being put into the hoops, the salt has the effect of giving a skin to each of the particles of the curd it comes in contact with, which prevents them from intimately uniting. It may be pressed together and become good cheese, yet it never becomes a smooth close mass, like that which is salted after it is made, being always liable to crumble when cut, a prevailing fault with American cheese.

The cheese called Stilton cheese, is principally made in Leicestershire, near Melton Mowbray, and the adjacent villages. It is a very rich cheese, rarely used for the table until two years old, when by becoming partially decayed, blue, and moist, it acquires the particular flavor which causes it to be so highly prized by the dealers. The following is the most simple process of making it. To the new milk of the cheese-making morning, add the cream of the milk of the preceding evening together with the rennet; the separation of the curd must be carefully watched, and when complete, it must be removed from the whey with as little breaking as possible, and placed in a seive, until of such consistence as to bear being lifted up and placed in a hoop without much pressure. The cheese as it dries will shrink up, and must therefore be placed from time to time in a tighter hoop, and turned daily, until by gradual drying it acquires the proper consistence for keeping. By this process none of the cream is lost, and the curd not being broken remains more entire and uniform in its texture. It may not be amiss to remark, that notwithstanding the high price of the real Stilton, and the estimation in which it is held, the preference is rather acquired than natural, few preferring it at first to the Gloucester, or any other first rate cheese.

Formerly various coloring matters were used to give color to cheese, some of which were decidedly deleterious; but all these have been su-

perseded by arnotta, which is not only perfectly innocent in itself, but produces a better color than any thing else. It is used in various ways; in some dairies it is dissolved in weak lye, and kept bottled for use; in others it is rubbed on a plate in the milk until sufficient is introduced; of course the quantity used will depend on the judgment or taste of the cheese maker. If cheese cracks, the common red pepper added to the butter used for rubbing them, until it is very strongly impregnated, and applied to the defective places, will have a tendency to prevent flies and bugs from becoming mischievous, and producing injury. Many dairies within a few years have introduced the practice of putting into their cheese a small quantity of saltpeter, which it is imagined renders the cheese more tender, while it does not detract from its flavor. We have doubts however, whether the addition of any such ingredients has a real tendency to improve the products of the dairy, and in some instances they have proved positively injurious.

We may ere long return to the subject of the dairy, and endeavor to furnish some data, by which its relative profits, compared with other branches of agricultural industry, may be estimated. W. G.

Ruta Baga and Potatoes.

BY WILLIAM.

I annex an account of the results of a small crop of ruta baga and potatoes, which if you think worth a place in your valuable paper you may insert it. The ground occupied was gravelly loam, on which the preceding year was a crop of rye; that occupied for turneps I ploughed three times, and harrowed twice; after the last ploughing I put on three cart loads manure, (without top-boards,)—harrowed—then ridged with a horse plough, making the ridges about 2½ feet apart. I then went across the ridges with an instrument, having five blunt teeth 12 inches apart, always letting one outside tooth run in the last mark made—then with fingers dropped the seed. It took myself and boy about half a day to ridge, mark the ground, and plant the seed. They came up well, but the turnep fly destroyed nearly one third my crop. This, however, I transplanted at time of first hoeing, (29th July.) The plants grew very well, so that at the time of pulling it was hardly discernable which was the transplanted. I planted 24th June, hoed 27th July and 19th August—harvested 13th and 14th November. The ground occupied was 30 rods, and the produce 100 bushels of fine roots. I have some few bushels left, which I feed to my milch cows. I think them very valuable, not only for store cattle, but for fatting, they containing much more nutriment than potatoes. I had one-fourth of an acre of potatoes adjoining the turneps, which I planted with pigeon or pink eyes—ploughed twice, then furrowed, and put four loads of manure into the furrows, except two, in which I put a single handful of plaster into each hill. The potatoes were planted the 30th May, from 12 to 15 inches in the furrows—ploughed and hoed twice. The produce was 90 bushels—not as great a yield as I have seen accounts of, but I am so well satisfied with the experiment, that I shall plant in the same way this season. The use of plaster I do not think as good as yard manure: the rows in which I put plaster the potatoes were not as productive, most of the hills not having more than half, neither in size nor quantity. I am well satisfied that our farmers generally endeavor to cultivate too much land; a little well taken care of is better than much poorly.

Yours respectfully, WILLIAM.

P. S. I also tried a few mangel wurtzels; I esteem them very highly for milch cows.

Danbury, (Conn.) May 25, 1836.

Stevens' Pear.

BY S.

MR. TUCKER—It may not be uninteresting to some of the readers of the Farmer to know the history of this excellent and now celebrated pear.

The original tree stands on the farm of Francis Stevens, Esq. in the town of Lima, Livingston county, and is a *seedling*. The seed was planted in a nursery in the north part of that town, about the spring of 1799, and was transplanted by Mr. Stevens to its present situation in the spring of 1801. It was then very small, and considered a doubtful *liver;* it did however grow vigorously, and was a prolific bearer for a time, producing large fruit, until the year 1832, when it fell a victim to the *pear blight*, and has been gradually dying until the present season. Of all its once numerous branches and luxuriant foliage, nothing remains but its trunk, covered with moss, and hastening to decay. When in full life and vigor, it was about twenty feet high, the body fifteen inches in diameter, with a top much broader than pear trees generally.

It was a great favorite in the neighborhood, and its loss is much regretted. It was constantly throwing out shoots from the roots, and these have been widely spread through the adjoining country; but as the pear blight, or more properly speaking the *pear plague*, has ravaged almost the whole *Genesee Country*, it is to be feared that most of the offsprings have shared the fate of the parent tree. There are a few small native stocks of the kind upon the farm yet, and I know of one in this city that now bids fair to make a flourishing tree. S.

Rochester, May 26, 1836.

Selection of Seed.

Select the best seed of every article you sow, or plant from the finest and earliest plants—select the finest animals as breeders of stock.—Each of these maxims are equally founded on the laws of nature. The former is universally admitted,—the latter is as important to the farmer, and will soon become established as a maxim. I once supposed it was necessary to change seed every few years, but the article from the New England Farmer, "*Select your seed corn*" from the earliest, finest, and most productive stalks, &c. led me to pursue that course for several years in succession, and I have greatly profited by it. My neighbors now call on me for seed, supposing I have a better kind than others. I therefore add the testimony of my short experience in support of the above rule, instead of changing seeds. If any one doubts it, let me refer him for corroboration to the experience of more practical agriculturists in former pages of the Genesee Farmer. In vol. 3, page 262, will be found the valuable opinion of Mr. Cooper, a practical farmer of New Jersey, whose experience was back for half a century—later writers, vol. 5, pages 317 and 324. To which also is to be added the anecdote mentioned by Mr. Coleman of the *barrel wheat*, which commanded three dollars per bushel when other wheat sold for one, page 340. This is but another testimony in proof of the same. Let any farmer who doubts or hesitates, read these pages, and then try it. The trouble is nothing—the improvement will be great.

BE SHORT.

Raise Squashes for the use of Hogs.

Having read in the American Farmer, vols. 1 and 3, the recommendations of raising squashes as food for hogs, I have tried the experiment. I found the common crooked neck squash as easily raised among corn as pumpkins. It has several advantages: 1st. It comes earlier, and furnishes food for hogs before corn or pumpkins are ripe. 2d. Hogs appear to prefer the squash to the pumpkin. 3d. It is a more substantial food, and will keep longer than pumpkins.

They are recommended, not as superseding pumpkins, but as a useful and cheap auxiliary. Try it. BE SHORT.

Diseases of Sheep.

By David Low, Professor of Agriculture, &c.

THE ROT.

The diseases of these valuable creatures are sometimes of a very formidable nature, and baffle all the means of remedy which are known to us. Of these diseases the most dreaded is the *rot*, which often extends over whole districts of country.

It is known that this disease is favored or produced by a humid state of the soil and atmosphere. It is in wet seasons that it prevails the most, and is the most fatal. By draining land the tendency to it is lessened or taken away. Often sheep are rotted by pasturing on the wet parts of the farm, whereas, if kept from these parts they remain free from disease. Nay, a single sheep that has a disposition to pick up its food in moist places will die, while the others will not be affected.

The animal affected does not all at once show symptoms of disease; for some times it remains a considerable time in apparent health, and long after it has been moved from the place of infection, droops and dies. Sheep are every year purchased in seeming health, and yet after a time they are found to be affected. A moist and luxuriant autumn is dreaded above all things by the owner of sheep; for the seeds of infection are then often spread to appear in the following spring, or after the lapse of a long period.

The signs of rottenness in sheep are familiar to all shepherds. The animal becomes amaciated, its eyes become dull and glassy, a black purging generally takes place, the wool on being pulled comes readily away from the skin, the breath becomes fetid, and the urine is small in quantity and high colored. As the disease proceeds, the skin is marked with spots, and the emaciation increases continually, until the sheep dies. In short, the term rot expresses truly the state of the animal. The disease proceeds with various degrees of rapidity; sometimes it attacks the entire flock suddenly, and sometimes its progress is gradual, and it affects only a given number of individuals. Graziers often avail themselves of the period of the animals beginning to decline, to rid themselves of an infected stock. During the first period of being tainted, the sheep have frequently a strong tendency to feed, and if killed in time, the flesh may not be perceptibly affected.

In all cases of rot, the disease is accompanied by a morbid state of the liver. During the progress of it the fluke, a small animal, *Fasciola hepatica*, appears on the parts connected with

the liver and gall-bladder. At first the number of these creatures is small, but as the disease advances they increase, and before death are very numerous. In the last stage of this disease they have extended to the stomach and other parts.

Frequently the disease terminates favorably, the inflammatory action going off without destroying the parts. But even in this case, the taint is rarely removed, and years afterwards, when the animal has been fattened and killed, the liver has been found to be diseased, the fluke being in great nnmbers.

The best preventive of rot is to render the soil dry; hence, on all sheep pastures, the importance of draining. But should the disease, in spite of all precautions, appear, then we should, without loss of time, remove the sheep to a drier pasture, and supply them liberally with proper food. It is only, however, in the early stages of the disease, that a change of food will usually avail. If the disease has proceeded to a considerable extent, even though it should not have evinced itself by any great external appearance in the flock, the animals will often perish hourly amidst the most wholesome food with which they can be supplied.

Of all the medicines that have been proposed for this fatal disease, salt alone is that whose virtue has been established by any satisfactory testimony. The beneficial results of salt in the prevention and even cure of rot, has been confirmed by the observation of farmers in this and other countries.

Salt indeed will not in all cases prevent or cure the disease; for sometimes the tendency to it from particular causes, is too strong to be counteracted, and, when it has once attacked the flock, too violent in its progress to be arrested. But though salt is not a specific, it is the best means of remedy with which we are acquainted.

If salt be placed near the animal in troughs or flat stones, they will eagerly lick it, and when disease threatens them, it may be given to them in any quantity in which they will consume it; for it is then seen that they are obeying a natural instinct, in having recourse to the remedy; and in a wet season when disease may be apprehended, no one should grudge the trouble of so cheap and simple precaution.

Much has been written on the subject of this disease, but all that has been written, has nearly left us where we were in regard to the remedy.

It has been long known that the wetness of the soil, however produced, gave rise to rot; that the best preventive was pasturing on dry ground and giving sufficient food, and that the best remedy where disease appeared was a change of pasture. To these results of old experience is to be added, the using of salt.

Declare War against Insects.

Insects may often be assailed and oftentimes their complete destruction effected, by sprinkling on them and the plants which they infest, by means of a syringe, watering pot, or garden engine, simple water, soap suds, tobacco-water, decoctions of elder, especially of the dwarf kind, of walnut leaves, any bitter or biting herbs, such as worm-wood, pepper, wood-ashes or solutions or pot or pearl-ashes, water impregnated with salt, tar, turpentine, &c.; or they may be dusted with sulphur, quick lime and other acrid substances. Louden's Encyclopædia asserts that "Saline substances, mixed with water are injurious to most insects with tender skins, as the worm and slug; and hot water, where it can be applied without injuring vegetation is equally, if not more powerfully destructive. Water heated to one hundred and twenty or one hundred and thirty degrees will not injure plants whose leaves are expanded, and in some degree hardened; and water at two hundred degrees and upwards may be poured over leafless plants. The injurious effects of insects may also be palliated on one species of plant by presenting to them another which they prefer: thus wasps are said to prefer carrots, the berries of the yew, and the honey of the hoya to grapes; honey and sugared water to ripe fruit and so on. One insect or animal may be set to eat another, as ducks for slugs and worms; turkeys for the same purpose, and caterpillars and ants for aphides, and so on."

The *Farmer's Assistant* recommends for repelling insects, "Taking the earth away from the roots of trees, and returning back earth mixed with a small quantity of sulphur. Lice on the body of trees, which appear like half a flax seed are common and pernicious. Judge Buel observed, relative to this insect as follows: I took eight quarts of water, and two of soft soap, and mixed with it lime enough to make it thick white-wash. With a white-wash and paint brush I put this on the trunks and limbs of trees, as high as was practicable, filling the cracks in the bark, and covering the whole surface. The effect has been not only to destroy most of the lice, but to give the tree an improved and vigorous appearance. The outer bark, which from a stinted growth had become rough and hard, has, in a measure fallen off in flakes, and disclosed a soft, smooth bark, the sure indication of health."

Destroying Insects by a decoction of Chamomile Flowers. In the *Irish Gardener's Magazine* it is stated not only that "decoctions or the leaves dried and powdered of the common chamomile (Anthemis nobilia) will destroy insects, but that "nothing contributes so much to the health of a garden as a number of camomile plants dispersed through it. No green-house or pot-house should ever be without chomomile in a green or dried state; either the stalks or flowers will answer. It is a singular fact, that if a plant is drooping and apparently dying, in nine cases out of ten, it will recover if you place a plant of camomile near it."

These are important facts if there is no mistake as regards the statements. We wish that camomile as a remedy for insects and a restorer of drooping plants might be tried in the various ways above mentioned, as well as others, which the ingenuities of a scientific cultivator may suggest, and the results given to the public.

Flying insects which infest cucumber, melon, and other vines, may be most effectually guarded against by enclosing the plants which are liable to depredations of these marauders with slips of boards, birch bark, &c. covered with millinot, &c.

From the British Farmer's Magazine.

Agriculture in Flanders.

It is a pleasure to observe the laborious industry of the Flemish farmer, recruited by intervals of comfortable and decent refreshment; and not less agreeable to perceive the farm servants treated with kindness and respect; and who uniformly dine with the farmer and his family. In Flanders the gentlemen are all farmers, but the farmers do not aspire to be gentlemen, and their servants feel the benefit. They partake with them a plentiful and orderly meal, which varies according to circumstances. The laborer is in general very well able to support himself by his work; in a country where so much manual labor is required in weeding, the laborer's family is occupied pretty constantly in summer; and in winter they spin. Each day-laborer has, in most cases, a small quantity of land, from a rood to half an acre, for his own cultivation. In common times, a begger is scarcely to be seen, except in the towns, and but few there. In the country, habits of industry are kept up till health fails; and to meet the infirmities of age, the poor possess a revenue from pious donations, regulated by government, and vested by them in commissions, of which the mayors of the different communes are presidents respectively, in right of their office. The Flemish farmer seldom amasses riches, but is rarely afflicted with poverty; industry and frugality are his characteristics; he never looks beyond the enjoyment of moderate comforts; abstains from spirituous liquors, however easily to be procured; never exceeds his means; pays his rent punctually, and in case of emergency, has always somewhat to command beyond his necessary disbursements. This is effected too upon a soil naturally the reverse of rich; and, in fact, a bad soil. Yet such is the effect of industry, sobriety, and skill, that there are about five souls to eight English acres. Notwithstanding this, one-third of the produce of the land is annually exported!—than which no circumstance can better mark the skill, the industry, and the frugality of the Flemish farmer. In England, Sadler says there are about ten souls to every twenty acres. In Ireland, thirty acres to ten persons. What will the Malthusians and emigrationists say to this, who recommended the transportation of our surplus hands, and, of course, of our best and most efficient laborers. The soil of Flanders, far inferior to our own, can sustain twice the amount of human existence. The secret of this is, that the work is done by the spade and hoe. The farms are all small, though "rent and taxes" are heavy; but the farmers and laborers are sober, skillful, industrious, and frugal.

From the Farmer and Gardner.

New Method of Setting Timothy--Properties of Millet.

We have been politely furnished with the following communication, from Col. *Thomas Hillen*, of whom it is but faint praise to say, he is one of the best farmers in the country. His successful experiment in setting a field of timothy, on a millet-stubble, is worthy of all consideration, as the expense thereof is much more than paid for by the crop of millet hay and seed. We are highly gratified in finding an agriculturist of Col. Hillen's well established in reputation, departing from the old beaten tract of other days, and striking out upon an enlightened and judicious experiment, one which while it attracts our attention by its novelty, wins upon our confidence by its common sense.

To the Editor of the Farmer and Gardener;—

Sir—Pursuant to promise I herewith transmit to you my late experience in setting my timothy meadows.

As the stirring and keeping the ground clean of weeds and grass *all summer* until August or September (the sowing time,) created much labor, merely in anticipation of future profit--I therefore, used to set my timothy either with *turneps*, or sow it in *corn-ground*. In the former case, either one crop, or both seldom failed to suffer in the *partnership* account; and moreover it is difficult to form a *good bottom* for the scythe in *corn-ground*. Under these considerations, I last year conceived a different plan, and one which I think more *immediately advantageous*. Having several pieces of low-land which I wished to sow in timothy, I broke up the ground late in the fall, and in the spring (*when dry enough*) harrowed it, and several times run my drags (or cultivators) through it, until about the first of June, in order to kill the grass, weeds, &c. I then sowed it in millet, I think about three pecks or one bushel to the acre; harrowed, bushed it in, and rolled it.—The result was a good crop of millet which amply paid me for the preparation of the ground. When I took the millet off, *I think* about the last of August, I sowed it down in timothy on the millet stubble,* which now appears very promising, and I have no doubt, if a good season, will yield a good crop. One advantage in the millet, is, that it possesses a quality peculiar to itself, and differing from every other grass, or plant with which I am acquainted: To wit, when the *seed* is quite *ripe enough* for sowing, or any other purpose to which it is ever applied, the stalks and blades are sufficiently green and nutritive for the best provender for either cattle or horses, and they are very fond of it. Where millet was very rank, I reaped off the heads as I would timothy seed before I mowed it, in order that I might not have too much BULK to thresh, to get out the seed; still, there was so much short millet left, after reaping off the tall heads, as to justify the treading the whole bulk (which is soon done) on a barn floor. This has also the good tendency of softening the larger stalks of the millet for the cattle. In all cases,

*Timothy does not require to be sown in a loose, or fresh stirred soil. We all know that wherever a load of hay is upset on the public road, the succeeding rain exhibits a timothy meadow on the spot.

like all other provender, it should always be well dried when put in bulk. Those who are disposed to try the millet, must not be discouraged by its mean and irregular appearance for the first three or four weeks; after which, if the ground is rich, it will show itself, and in about 60 or 70 days after sowing, will arrive at perfection.

I have now sir, agreeably to promise, given you a history of my millet experience, root and branch. If you have a vacant corner in either your farm or your garden lot, you may sow it for your own use.

With sentiments of much respect, sir, I remain your humble servant,

THOMAS HILLEN.

April 26th, 1836.

From the Livingston Democrat.

Lime.

An additional fact in relation to the fertilizing quality of lime seems to be rendered very probable, if not certain, by some experiments which have been recently made, in this town. A Mr. Moore, in digging a well, hit upon a formation of soft or friable limestone, combined with fossil shells of great diversity of formation. Specimens were sent in different directions, and there was but one opinion among those who tasted them, that it was a limestone formation. A bed of gypsum is very valuable. Mr. Moore and his neighbors appeared determined to believe that they had discovered a valuable gypsum formation on their farms. They sent wagon loads to Plaster Mills and Grist Mills, and caused, what they pronounced gypsum, to be spread on a great number of fields, during last fall and this spring. The results have been in every instance, that the clover, wheat and spring crops have been essentially benefitted by the application; and Mr. Moore and his neighbors still believe the substance which they are selling as gypsum, surpasses in efficacy, either the Wheatland or the Cayuga plaster. That this formation is equally efficacious with the plaster which is generally used in this section of the State, there seems no reason to doubt, and that it is a limestone formation, is beyond the possibility of doubt.

It is possible that the mechanical operation of grinding or pulverizing crude or unburnt limestone, renders it equally fertilizing with gypsum?

It appears difficult to avoid this difference. Mr. Moore has erected a windmill,—is digging and vending what he calls plaster, in great quantities; and the farmers, from hundreds of experiments, entertain the most entire confidence in its efficacy.

With a view of obtaining some additional facts on this subject, which in its present stage, is a little perplexing, a person called on Mr Moore with a vial of muriatic acid in his pocket. Mr. Moore showed him specimens of Chittenango, Cayuga, Phelpstown and Wheatland plaster—each of these specimens effervesced on the application of the acid. This fact seems to add to the perplexity of the subject, and would appear to indicate that we are using (and certainly deriving great benefit from the use,) a certain description of limestone, but which is not gypsum. If this is a fact, it goes to confirm the idea that limestone in a pulverized state is equally fertilizing as gypsum.

The subject is important to the farming interest, and certainly merits further investigation. It would not be difficult to erect machinery which would crush the hardest limestone, and prepare it for grinding in a common plaster mill.

A. B.

Geneseo, June 3, 1836.

From the Mechanics' Magazine.

Shaw's Patent Threshing Machine and HORSE POWER.

There is probably no other branch of labor which has been the subject of so many patented inventions as threshing; and there are so many constructed on the same leading principles, that it would be impossible to tell with any certainty, which is entitled to preference, or for the patentees of a dozen or twenty, to point out how their respective machines differ from all the rest. But it is a fortunate circumstance, that those of late invention are nearly or quite all good. Mr. Shaw's is among the number, and for ought we can see, as good as any. The Horse Power seems to present the greatest difficulty, and in this, we think Mr. Shaw's as good, and perhaps better, than any others; as it will operate with as much certainty, with as little power, and at less expense, and being less complicated, is less liable to disorder; and we are not afraid, therefore, to recommend it to any farmer.

We can add to the above, that it is recommended to us by those whom we consider very competent judges, as superior to any thing else of the kind.

See advertisement in this paper.

The Wheat Crops.

We have learnt from a source worthy of entire confidence, that the reports from all parts of Maryland with regard to the grain crops, are discouraging. They all speak of great damage from the Hessian Fly to the wheat, and many represent the destruction as total. The accounts from the western part of Virginia are of the same tenor. Letters from Washington co. Md. the best district for wheat in the State, represent the crop as most seriously injured. In Lancaster co. Pa., the crop is not expected to be equal to one fourth of an average crop; so also is the adjoining counties of Pennsylvania. The wheat crops of the State of Delaware are also represented as equally unpromising with the above. In reply, says our informant, to an inquiry made of a most respectable farmer of Lancaster county, whether the present wet weather would not retrieve the crop, he said it would not, that the wheat was not there to grow. The Rye crops throughout is bad. It cannot be estimated at more than a quarter of a crop.

We fear our country is threatened with a calamity of a new form. Heretofore we have exported bread stuffs; but during the present spring, notwithstanding there were last summer abundant harvests in Lancaster and the adjoining counties, considerable importations have been made in consequence of the failures to the west and in the south. The European governments take care, when their dominions are threatened with want, to make provisions against it in season. Our government, however, might have "constitutional scruples." It behoves us to draw early supplies to our shores before Europe may find she has occasion for them—an event not improbable from the tenor of recent accounts from England, where, because of the unfavorable appearances of the growing crop, speculation in wheat had commenced.—*Phil. Nat. Gaz.*

We understand by a gentleman from Herkimer county, that in consequence of the heavy snow last winter, and its remaining on the ground so late in the spring, the prospects of the wheat in that section of the Mohawk is destroyed; that it will not average half a crop.—*Albany Eve. Jour.*

The Bucks County, (Pa.) Democratic Press, of last Friday, says:—"From what we have learned since our last, in which we stated as our opinion, that the crops hereabout would produce an average this year, we are sorry that we are compelled to alter that opinion. We are now well assured, that there will not be, on the whole, more than half a crop. In some sections, the wheat and rye looks as promising as usual, whilst in others, they will scarcely yield in amount the seed that was sown."

☞ The Virginia Free Press gives a dismal account of the prospect of the wheat in that quarter of the country. The blight is universal, and though the recent rains, says that paper, have invigorated other vegetation, the wheat is beyond redemption.

NEW YORK MARKET.

Week ending June 4.

The N. Y. Daily Advertiser of Saturday remarks: The prevailing storm, which has now lasted twelve days, with continued easterly winds, has brought into port more packet ships and European vessels, we believe, than has ever arrived in any one week. The news from Europe has been later and later every day until we have it down to the 8th ult. The political events of the old world are uninteresting; and the markets for American produce unchanged. The storm has also, kept wind-bound an immense fleet of all descriptions; from Sand's Point to Hell Gate, and from the wharves to Sandy Hook, the waters are now covered with vessels at anchor waiting a chance to get to sea. The rains have fallen in such torrents, that there has been little or no out-door business doing. Prices for produce is much the same. Money market rather easier.

FLOUR.—The market has undergone considerable change this week, which of late is an uncommon occurrence for generally prices have been very uniform, this week, however, the article began at 6 50 for Western and went up to 6 87a$7 and has left off at 6 75 for common brands; fancy have stood firm at 7 12. Southern Flour has also been in better request—ranging from 7 to 7 37 for Philadelphia, Baltimore and Georgetown. Our canal opened late this year and our receipts down the north river, were for April, 24,068 whole and 350 half barrels. For May it was 97,000 and 2372 half.

GRAIN.—In Wheat the sales have been as follows; 8000 Dutch wheat from Rotterdam, very choice, at 144—5000 bushels returned American, at 112; 2000 bushels Northern Rye, at 88 cts.; 2000 handsome, at 90; Northern Corn at 93; 3000 bushels of English Oats, at 54 1-4 cts. The Stock of Foreign Grain is getting reduced, probably not over 15000 in market, and but little expected.

PROVISIONS.—The supplies of Beef are very large; we have rarely known them so great; the market is consequently depressed—sales of prime at 6 50a6 75; and mess at 10,50 a 11 50, which is a decline. Western New York and Ohio Pork have come into market very freely—moderate sales at $16 a 17; and mess at 21. Lard 12 1-2 a 14 cents.

WOOL MARKET.—We have looked through the "Review of the New York Market," for the past week, in the hope of finding some evidence of a brisk demand for the article of *Wool*, but have been unable to discover any thing which could lead to the desired conclusion. The sales are reported to be very limited, owing it is said, to the prices at which the new clip is held by the grower, coupled with the tightness of the money market. It is the opinion, nothwithstanding this state of things, of some of the best judges on the subject, and large dealers too, that prices will soon at least equal those of last season; and therefore we advise those interested in making sales, not to contract their Wool under the present depression of the article. The money market is becoming easier, and there is reason to believe that business of all kinds will ere long resume its wonted channels and wear a character of stability.—*Journal.*

Shaw's Patent Threshing Machine.

THE subscriber offers the right for building and vending the above named machine, for the western section of this state, on terms that cannot fail to make an investment in it a profitable enterprise. They can be made for thirty-five to forty-five dollars, including horse power. Certificates of their utility from farmers in the counties of Schenectada and Albany, are in possession of the subscriber. The above named counties, with several others in that vicinity, are sold. Farmers and Mechanics are invited to call at the Mansion House, Rochester, and examine one of the Machines.

T. L. POLLARD.

Rochester, June 11, 1836.

New Facts in Proof of the Advantage of

SPAYING MILCH COWS.

By M. Regere, M. V., Bordeaux.

Several instances have been related in your journal of the good effect resulting from the spaying of milch cows. I would beg leave to add some cases which have come under my own observation. The cows were taken from the best dairies, but for obvious reasons, I selected those that had met with some accident at the time of calving.

CASE I.

A large cow, fifteen years old, had calved on the 24th of January, 1834, and had, a few days after parturition, given from three to four gallons of milk per day. On the 22d of April following, she yielded only two or two and a half gallons. I then operated upon her. The pain of the operation, and the restricted diet to which she was afterwards subjected, deminished the produce to half that quantity.

As soon as the consequent inflammation had disappeared, and the cow returned to her usual food, the flow of milk rapidly increased; and, in fifteen days after the operation, the wound having healed, she yielded daily from two to two and a half gallons, and that quantity has not since deminished. She has also taken on a disposition to fatten, and is in better condition than she ever was before. She has once shown a desire for the bull, but was not sent to him.

CASE II.

A small cow, six years old, calved on the 26th of March, 1834, and at that time, yielded two gallons and a half of milk per day. On the 30th of April she gave two gallons, and she was then spayed. She suffered little from the operation; her milk did not diminish, and she yields the same quantity to the present day. She has not shown any longing for the bull.

CASE III.

A little cow calved on the 12th of April, 1834. Some days afterwards she yielded two gallons of milk per day, and she was operated upon on the 13th of May. She seemed, for a considerable time afterwards, to be in poor state of health; her skin became yellow; the hair fell off in patches, and particularly about her four quarters. She moaned sadly from time to time, and her appetite considerably diminished. The quantity of milk remained the same.

On June 20th she seemed really ill, and yielded, during seven days, little more than a gallon of milk per day. The quantity gradually lessened after that period, and continued to decrease until the end of July, when she was evidently dropsical.—She was sometimes better and sometimes worse, until the 4th of September, when she died.

Two pounds of bloody scrosity were found in the thorax. The lungs contained numerous tubercles; some hard, and some even stony, and some soft, and others filled with purulent matter.

On opening the belly it contained at least seven gallons of a similar fluid. The fourth stomach and some of the intestines were found softened and black, and the food contained in the stomachs was fetid. The liver, enlarged and yellow, was softened, and it also contained many tubercles, hard or soft.

The wound was unaffected, except the extremeties of the two cornua, which were of a yellow color, and hard. Few traces of the operation of spaying remained, unless in the sublumbar regions, in which a spot of blackish color was seen where each ovary had existed. A white tenacicious tissue had united the incision made through the abdominal muscles, and caused the parieties of the adomen to adhere strongly to the skin.

This examination after death, proved that the cow was not lost from any morbid consequence of spaying, but from ascites, produced by the lesions stated, and which had existed before the operation.

CASES IV AND V.

Two cows were operated upon in the month of May, of the same year. One, 8 years old and ving two gallons of milk per day, and that had calved on the 10th of April, was spayed on the 8th of May.—She suffered from the operation, and did not give more than two or three quarts per day; but she soon recovered, and when the wound was healed, yielded her usual quantity, and which she continues to do unto the present period.

The other, aged ten years, and that had calved on the 15th of April, and gave, a month afterwards, nine quarts of milk per day, was spayed on the 15th of May. In four days after the operation she gave again her usual quantity of milk; this increased to ten quarts, and she yields that unto the present day.

These cows showed a disposition for, and went to the bull several times after the operation; and, being incapable of receiving the œstrum (or heat) returns on them periodically. The first has been with the bull four times, and the other twice.

These five cows have continued to yield the same quantity of milk which they gave at the time at which they were spayed; and this, on a fair calculation of the usual gradual diminution of the secretion, is double the amount that would otherwise have been obtained in the whole period. We must not yet go farther than this, but if cows that have been spayed should continue to yield such an extra quantity of milk as long as they live, the operation will be valuable indeed.—*The Veterinarian.*

Recipes.

For painting Mahogany and Curled Maple.—For mahogany, give the work a coat of straw color, made of white lead and yellow ochre; when dry, give a light coat of Venetian red, and burnt terra de sciene, equal parts, and spread very thin. The grain should be put on by a flat brush; some of the dark shades may be made with burnt umber, and black ground together, and applied with a camel's hair pencil. If any part is to be made very light, the staining may be wiped off with a ball of cotton, light stripes may be made by drawing a piece of earth over the work, and taking off the dark color, &c.

For Maple.—The work stained with yellow ochre and burnt umber, or terra de sciene unburnt, ground together, but as it varies so much in the color from yellow to brown, it may not be depended on uniformly. The bird's eye and curls are formed by removing the staining with a piece of stiff leather, with the edge cut in notches, so that several of the points will touch the work at once, or the ends of the fingers may be used instead of the leather.

To imitate Tortoise-Shell.—Make the ground dark with Venetian red, rose pink and lampblack, it will make a dark reddish brown, then take a coarse sponge, wet it with water, dip it in Venetian red, ground in fine varnish, dot it on the above ground, then take rose pink, and give it a coat over the whole.

A Varnish for India Rubbers.—Half a pound of gum shellac, one quart of spirits of wine, and two ounces of Venice turpentine, dissolve the gum in the spirits, then add the Venice turpentine, the gum should be dissolved in the spirits, set in hot water or sand with the cork put lightly into the bottle.—*New-York Mechanic's Magazine.*

Young Hyson in Ohio.

Mr. John Pratt, of Marietta, Ohio, advertises in a paper of that place, that he has succeeded in cultivating the genuine Tea Plant of China. He has, he says, raised the plant for ten years past at Marietta, and after a series of expensive experiments has been fully successful in discovering the art of drying and manufacturing the leaves into a quality quite equal to imported Young Hyson. He offers gratuitously to furnish seed of the last years growth to any gentleman desirous of pursuing the cultivation.

Very natural.—Mr. Edward Spring was married to Miss Margaret Winter, at Hubertville, Me. by the Rev. Thomas Thaw. A cotemporary remarks, "A *Thaw* generally turns *Winter* into *Spring*."—*N. Y. Gazette.*

Land Sales.—The Michigan Statesman published at Bronson, states that the sale of public lands in that place, for the Western District of Michigan for the year 1835, amounts to the sum of $931,875 22, being the greatest land sale that has ever occurred at any Land Office, in any one year.

WILLIAM ATKINSON,
REAL ESTATE BROKER,
17, *Exchange-street, Rochester.*

BUYS and sells Farms and City Property on commission, and attends to the collection of Mortgages.

☞ Several valuable Farms for sale.
February, 1836. feb 20f6m*

Broom Corn.

20 BUSHELS New England Broom Corn Seed just received at the Rochester Seed Store. may 7

Mangel Wurtzel & Turnep Seeds.

A LARGE importation of superior Mangel Wurtzel, White Field, and other Turnep Seeds, together with a fine lot of English Garden Seeds, of the growth of 1835, just received at the Rochester Seed Store.

We are confident these seeds will prove of the first quality, and they will be afforded at a less price than heretofore.
may 7 REYNOLDS & BATEHAM.

Flower Seeds and Plants.

IN addition to their former stock, the subscribers are now receiving a new supply of Flower Seeds, including many rare and extremely beautiful varieties never before introduced here. Price, 6 cen's a paper—20 varieties for $1, 50 varieties for $2, 100 varieties for $4.

DOUBLE DAHLIA ROOTS.

A fine assortment from the unrivaled collection of Messrs. Buel & Wilson, Albany. These will be potted and ready for sale in a few days.

GREEN-HOUSE OR PARLOR PLANTS.

A splendid collection in a fine healthy condition for sale at low prices.
apr 30-ftf REYNOLDS & BATEHAM.

Robbins' Planting Machine.

WITH this Machine Corn, Beans, Peas, Broom Corn, Mangel Wurtzel, Turneps, Onions, and seeds of almost every description, can be planted with more system and correctness than can be done in the usual manner of planting with the hand and hoe. One man may easily plant five acres a day, placing the seeds any given distance apart, from two or more inches, and in rows two and a half feet apart.

Machines can be had by applying to Reynolds & Bateham, Rochester; C. N. Bement, Treasurer of the State Agricultural Society, Albany; Bushrod Buck, Lanesborough, Berkshire county, Mass.; and Daniel T. Buck, Lowville, Lewis county, agent and proprietor for making and vending said machines, at all of which places it is intended to keep a supply on hand.
Lowville, Nov. 24, 1835. nov 28-6m

Monroe Horticultural Garden & Nursery.

THE subscriber offers to the public a choice selection of Fruit Trees, of French, German, English and American varieties, consisting of Apples, Pears, Plums, Peaches, Cherries, Apricots, Nectarines, Quinces, Currants, Gooseberries, Raspberries, Strawberries, Ornamenta Trees, Shrubs, Plants, Hardy Roses, Vines, Creepers, Herbaceous Perennial Plants, Bulbous Roots, &c. &c.

ALSO—A few hundred of the Morus Multicaulis, or Chinese Mulberry, the White Italian Mulberry by the hunbred or thousand, Grape Vines of both native and foreign varieties, mosty of large size, for sale by the single vine, hundred or thousand, at reduced prices. The subscriber has a large collection of Green-House Plants of choice and select varieties, and in good condition.

☞ Orders for Mr. Rowe's Nursery received by the Publisher of this paper.

Catalogues will be sent to those who wish them, gratis, or may be had by calling at the office of the Genesee Farmer. ASA ROWE.
Greece, Monroe co. N.S Y. Sept. 13, 1835.